Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

IN THE CLAIMS:

1. (Currently amended) A method of producing a food product, the method comprising mixing a gluten substitute food ingredient with other food ingredients to form a first mixture and processing the first mixture to produce the food product, wherein the gluten substitute food ingredient is ~~an~~ solid aerated mass or a ground thereof and wherein the solid aerated mass is produced by a process which comprises heating a second mixture comprising a starch, an edible fat, an edible protein and a liquid for a time and under conditions sufficient to form the solid aerated mass.

2. (Previously presented) The method of claim 1, wherein the starch in the second mixture is present in an amount of between about 20 and 80% by weight of said mixture.

3. (Previously presented) The method of claim 1, wherein the starch in the second mixture is present in an amount of between about 30 and 70% by weight of said mixture.

4. (Previously presented) The method of claim 1, wherein the starch in the second mixture is present in an amount of between about 40 and 60% by weight of said mixture.

5. (Previously presented) The method of claim 1, wherein the starch in the second mixture has less than 20 parts per million of gluten.

6. (Previously presented) The method of claim 1, wherein the starch in the second mixture is selected from the group consisting of potato starch, sweet potato starch, white rice starch, glutinous rice starch, maize starch, Codex Alimentarius wheat starch, sorghum starch, cassava starch, arrowroot starch and tapioca starch.

7. (Original) The method of claim 6, wherein the starch is selected from the group consisting of tapioca starch, arrowroot starch and maize starch.

8. (Original) The method of claim 7, wherein the starch is tapioca starch.

9. (Previously presented) The method of claim 1, wherein the fat in the second mixture is derived from an animal source or a plant source.

10. (Original) The method of claim 9, wherein the fat is selected from the group consisting of canola oil, corn oil, grapeseed oil, soybean oil, sunflower seed oil, safflower oil, rapeseed oil, cottonseed oil, sesame oil, olive oil, palm oil, coconut oil, fish oil, copha, margarine, butter, milk fat, chicken fat, lard and tallow, which may have been partially or completely hydrogenated or otherwise modified, non-toxic fatty materials having properties similar to triglycerides and any combination of the foregoing fats.

11. (Previously presented) The method of claim 1, wherein the fat in the second mixture is present in an amount of between about 1 and 10% by weight of said mixture.

12. (Previously presented) The method of claim 1, wherein the fat in the second mixture is present in an amount of between about 1 and 6% by weight of said mixture.

13. (Previously presented) The method of claim 1, wherein the fat in the second mixture is present in an amount of between about 1 and 4% by weight of said mixture.

14. (Previously presented) The method of claim 1, wherein the fat to starch ratio in the second mixture is less than about 15:100.

15. (Previously presented) The method of claim 1, wherein the fat to starch ratio in the second mixture is less than about 12:100.

16. (Previously presented) The method of claim 1, wherein the fat to starch ratio in the second mixture is less than 10:100.

17. (Previously presented) The method of claim 1, wherein the protein in the second mixture is derived from an animal source or a plant source.

18. (Original) The method of claim 17, wherein the protein is derived from a source selected from the group consisting of meat, poultry, eggs, milk, cheese, bean flour, rice flour, nuts and any combination thereof.

19. (Original) The method of claim 18, wherein the protein is selected from the group consisting of gelatine, whey, egg white, soybean protein and rice protein.

20. (Previously presented) The method of claim 1, wherein the protein in the second mixture is present in an amount of between about 2 and 20% by weight of said mixture.

21. (Previously presented) The method of claim 1, wherein the protein in the second mixture is present in an amount of between about 2 and 12% by weight of said mixture.

22. (Previously presented) The method of claim 1, wherein the protein in the second mixture is present in an amount of between about 2 and 8% by weight of said mixture.

23. (Previously presented) The method of claim 1, wherein the protein to starch ratio in the second mixture is less than about 30:100.

24. (Previously presented) The method of claim 1, wherein the protein to starch ratio in the second mixture is less than about 25:100.

25. (Previously presented) The method of claim 1, wherein the protein to starch ratio in the second mixture is less than 20:100.

26. (Previously presented) The method of claim 1, wherein the protein to fat ratio in the second mixture is about 3:1.

27. (Previously presented) The method of claim 1, wherein the protein to fat ratio in the second mixture is about 2.5:1.

28. (Previously presented) The method of claim 1, wherein the protein to fat ratio in the second mixture is about 2:1.

29. (Previously presented) The method of claim 1, wherein the liquid in the second mixture is water.

30. (Original) The method of claim 29, wherein the water is present in an amount of between about 20 and 80% by weight of said mixture.

31. (Original) The method of claim 29, wherein the water is present in an amount of between about 30 and 70% by weight of said mixture.

32. (Original) The method of claim 29, wherein the water is present in an amount of between about 40 and 60% by weight of said mixture.

33. (Previously presented) The method of claim 1, wherein the fat and the protein in the second mixture are obtained from or provided in the form of a foodstuff containing both the fat and the protein.

34. (Original) The method of claim 33, wherein the foodstuff is selected from milk, egg and vegetable products.

35. (Original) The method of claim 33, wherein the foodstuff is a gluten-free flour.

36. (Original) The method of claim 35, wherein the flour is selected from the group consisting of buckwheat flour, sorghum flour, maize flour, white rice flour and soybean flour.

37. (Original) The method of claim 35, wherein the flour is soybean flour.

38. (Previously presented) The method of claim 1, wherein the second mixture is heated to a temperature of between about 110 and 150 °C.

39. (Previously presented) The method of claim 1, wherein the second mixture is heated to a temperature of between about 120 and about 140 °C.

40. (Previously presented) The method of claim 1, wherein the second mixture is heated to a temperature of between about 125 and 135 °C.

41. (Previously presented) The method of claim 1, wherein the second mixture is heated to a temperature of between about 130 and 133 °C.

42. (Previously presented) The method of claim 1, wherein heating of the second mixture is effected by microwave energy.

43. (Previously presented) The method of claim 1, wherein heating of the second mixture is effected by extrusion.

44. (Currently amended) The method of claim 1, further comprising drying the solid aerated mass to form a dry solid aerated mass.

45. (Currently amended) The method of claim 44, further comprising grinding or crushing the dry solid aerated mass to form a ground or powder.

46. (Cancelled)

47. (Cancelled)

48. (Cancelled)

49. (Cancelled)

50. (Cancelled)

51. (Cancelled)

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56. (Cancelled)

57. (Cancelled)

58. (Cancelled)

59. (Cancelled)

60. (Cancelled)

61. (Cancelled)

62. (Cancelled)

63. (Cancelled)

64. (Cancelled)

65. (Cancelled)

66. (Currently amended) A method for producing a bakery product, the method comprising mixing a gluten substitute food ingredient with a gluten-free starch and water to form a dough and heating the dough for a time and at a temperature sufficient to produce the bakery product, wherein the gluten substitute food ingredient is ~~an~~ solid aerated mass or a ground thereof and wherein the solid aerated mass is produced by a process which comprises heating a mixture comprising a starch, an edible fat, an edible protein and a liquid for a time and under conditions sufficient to form the solid aerated mass.

67. (Cancelled)

68. (Previously presented) The method of claim 1, wherein the food product is a bakery product.

69. (Previously presented) The method of claim 68, wherein the bakery product is selected from the group consisting of bread, buns, rolls, bagels, pizza base, pies, pastry, pancakes, muffins, crumpets, doughnuts, cakes, batter, biscuits, cake mixes, dumplings, and pasta.

70. (Previously presented) The method of claim 1, wherein the food product is selected from the group consisting of sauces, soups, pastes, mayonnaise, dressings, snack foods,

deserts, gravies, processed meats including sausages, salamis, hot dogs as well as canned and re-constituted pet foods.

71. (Previously presented) The method of claim 66, wherein the starch in the mixture is present in an amount of between about 20 and 80% by weight of said mixture.

72. (Previously presented) The method of claim 66, wherein the starch in the mixture is present in an amount of between about 30 and 70% by weight of said mixture.

73. (Previously presented) The method of claim 66, wherein the starch in the mixture is present in an amount of between about 40 and 60% by weight of said mixture.

74. (Previously presented) The method of claim 66, wherein the starch in the mixture has less than 20 parts per million of gluten.

75. (Previously presented) The method of claim 66, wherein the starch in the mixture is selected from the group consisting of potato starch, sweet potato starch, white rice starch, glutinous rice starch, maize starch, Codex Alimentarius wheat starch, sorghum starch, cassava starch, arrowroot starch and tapioca starch.

76. (Previously presented) The method of claim 75, wherein the starch is selected from the group consisting of tapioca starch, arrowroot starch and maize starch.

77. (Previously presented) The method of claim 76, wherein the starch is tapioca starch.

78. (Previously presented) The method of claim 66, wherein the fat in the mixture is derived from an animal source or a plant source.

79. (Previously presented) The method of claim 78, wherein the fat is selected from the group consisting of canola oil, corn oil, grapeseed oil, soybean oil, sunflower seed oil, safflower oil, rapeseed oil, cottonseed oil, sesame oil, olive oil, palm oil, coconut oil, fish oil, copha, margarine, butter, milk fat, chicken fat, lard and tallow, which may have been partially or completely hydrogenated or otherwise modified, non-toxic fatty materials having properties similar to triglycerides and any combination of the foregoing fats.

80. (Previously presented) The method of claim 66, wherein the fat in the mixture is present in an amount of between about 1 and 10% by weight of said mixture.

81. (Previously presented) The method of claim 66, wherein the fat in the mixture is present in an amount of between about 1 and 6% by weight of said mixture.

82. (Previously presented) The method of claim 66, wherein the fat in the mixture is present in an amount of between about 1 and 4% by weight of said mixture.

83. (Previously presented) The method of claim 66, wherein the fat to starch ratio in the mixture is less than about 15:100.

84. (Previously presented) The method of claim 66, wherein the fat to starch ratio in the mixture is less than about 12:100.

85. (Previously presented) The method of claim 66, wherein the fat to starch ratio in the mixture is less than 10:100.

86. (Previously presented) The method of claim 66, wherein the protein in the mixture is derived from an animal source or a plant source.

87. (Previously presented) The method of claim 86, wherein the protein is derived from a source selected from the group consisting of meat, poultry, eggs, milk, cheese, bean flour, rice flour, nuts and any combination thereof.

88. (Previously presented) The method of claim 87, wherein the protein is selected from the group consisting of gelatine, whey, egg white, soybean protein and rice protein.

89. (Previously presented) The method of claim 66, wherein the protein in the mixture is present in an amount of between about 2 and 20% by weight of said mixture.

90. (Previously presented) The method of claim 66, wherein the protein in the mixture is present in an amount of between about 2 and 12% by weight of said mixture.

91. (Previously presented) The method of claim 66, wherein the protein in the mixture is present in an amount of between about 2 and 8% by weight of said mixture.

92. (Previously presented) The method of claim 66, wherein the protein to starch ratio in the mixture is less than about 30:100.

93. (Previously presented) The method of claim 66, wherein the protein to starch ratio in the mixture is less than about 25:100.

94. (Previously presented) The method of claim 66, wherein the protein to starch ratio in the mixture is less than 20:100.

95. (Previously presented) The method of claim 66, wherein the protein to fat ratio in the mixture is about 3:1.

96. (Previously presented) The method of claim 66, wherein the protein to fat ratio in the mixture is about 2.5:1.

97. (Previously presented) The method of claim 66, wherein the protein to fat ratio in the mixture is about 2:1.

98. (Previously presented) The method of claim 66, wherein the liquid in the mixture is water.

99. (Previously presented) The method of claim 98, wherein the water is present in an amount of between about 20 and 80% by weight of said mixture.

100. (Previously presented) The method of claim 98, wherein the water is present in an amount of between about 30 and 70% by weight of said mixture.

101. (Previously presented) The method of claim 98 wherein the water is present in an amount of between about 40 and 60% by weight of said mixture.

102. (Previously presented) The method of claim 66, wherein the fat and the protein in the mixture are obtained from or provided in the form of a foodstuff containing both the fat and the protein.

103. (Previously presented) The method of claim 102, wherein the foodstuff is selected from milk, egg and vegetable products.

104. (Previously presented) The method of claim 102, wherein the foodstuff is a gluten-free flour.

105. (Previously presented) The method of claim 104, wherein the flour is selected from the group consisting of buckwheat flour, sorghum flour, maize flour, white rice flour and soybean flour.

106. (Previously presented) The method of claim 104, wherein the flour is soybean flour.

107. (Previously presented) The method of claim 66, wherein the second mixture is heated to a temperature of between about 110 and 150 °C.

108. (Previously presented) The method of claim 66, wherein the second mixture is heated to a temperature of between about 120 and about 140 °C.

109. (Previously presented) The method of claim 66, wherein the second mixture is heated to a temperature of between about 125 and 135 °C.

110. (Previously presented) The method of claim 66, wherein the second mixture is heated to a temperature of between about 130 and 133 °C.

111. (Previously presented) The method of claim 66, wherein heating of the second mixture is effected by microwave energy.

112. (Previously presented) The method of claim 66, wherein heating of the second mixture is effected by extrusion.

113. (Currently Amended) The method of claim 66, further comprising drying the aerated mass to form a dry solid aerated mass.

114. (Currently Amended) The method of claim 113, further comprising grinding or crushing the dry solid aerated mass to form a ground or powder.

115. (Previously presented) The method of claim 66, wherein the bakery product is selected from the group consisting of bread, buns, rolls, bagels, pizza base, pies, pastry, pancakes, muffins, crumpets, doughnuts, cakes, batter, biscuits, cake mixes, dumplings, and pasta.